



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CHARDONNAY 2023



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

Set of around ten plots selected both on the Côte de Beaune, the Côte Chalonnaise but also on the Hautes Côtes. The wines are vinified separately, then brought together.

Wine-growing method : Sustainable

Harvest : 50% manual

Soil : Silty clay

Altitude : 250-300 m

Average age of vines : 26 years

VINIFICATION

100% Chardonnay

100% destemmed grappes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 5 months in stainless steel)

100% of stainless steel

13% vol.

TASTING

Tasting note

An elegant wine with a sharp and fruity flavour. It is supple and gourmand on the palate.

Food pairings

Ideal with aperitif and with starters.

Serving temperature : 10-12°C

Should be drunk between : 2021-2026

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